

GAME DAY FAVORITES - ARTICHOKE AND SPINACH DIP

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Ingredients:

- 1 can (14-ounce) artichoke hearts, drained, squeezed dry and finely chopped.
- 1 bunch baby spinach
- 1 cup basil
- $\frac{3}{4}$ cup water chestnuts, drained and rinsed
- 6 ounces cream cheese
- 1 garlic clove, smashed
- $\frac{1}{2}$ cup chicken broth
- $\frac{1}{4}$ cup grated parmesan cheese
- $\frac{3}{4}$ cup shredded mozzarella cheese
- Pinch of cayenne pepper
- 3 dashes of Worcestershire sauce
- Salt and pepper to taste
- Non-stick cooking spray

Directions:

- Pre-heat oven to 450 degrees.
- Boil a pot of water with a pinch of salt. Stir spinach and basil into boiling hot water until bright green, about 30 seconds.
- Remove spinach and basil from boiling water and plunge directly into a bowl of ice water. Drain, squeeze dry and roughly chop. Set aside.
- Puree water chestnuts, cream cheese, garlic and chicken broth in food processor until smooth.
- Transfer to a medium bowl and add spinach, basil, artichokes, parmesan and $\frac{1}{4}$ cup mozzarella. Stir in cayenne pepper, Worcestershire sauce, salt and pepper to desired taste.
- Spray a 1-quart baking dish with non-stick cooking spray. Spread dip mixture evenly in dish and cover top with remaining mozzarella.
- Bake until golden and bubbly, about 20-25 minutes.
- Serve with your choice of chips and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.